**Bio Kinetics of Fermentation**

**Homework #2**

**Rate Laws:**

**Problem Statement:**

The starches amylopectin and amylose are broken down by enzymes during the mashing process into small sugars. A theoretical model of how these starches and subsequently formed sugars are broken down is described by the reactions and rate laws above.

Assuming the reaction occurs isothermally, use the information provided to determine the rate constants necessary for the reactions to create the final sugar profiles for each beer style. You must assume a mashing time.